

Grilled top round of veal

Serves: 8-10 persons

1-2 top rounds of veal
Salt and pepper
Spices of choice
Marinade of choice

In the kitchen

- Trim the veal by removing the tendon from the bottom and scoring the fat through the tendon on top.
- Then season the joint with salt and pepper.
- If wished, the joint can be flavoured with a dry rub (a mixture of dry spices) made to to your own taste.

At the grill

- Place the joint in the middle of the grill to cook on indirect heat.
- Depending on the temperature of the grill, the joint will take approx. 30-40 minutes to cook to medium or a core temperature of approx. 55 degrees.
- If wished, the veal can be brushed with a marinade during cooking.
- Remember to allow the joint to rest for at least 15 minutes before carving.